

Fruitful Cache County and Prosperous Logan City

THE year 1910 in Cache county has not been marked by anything meteoric or unusual in the way of material progress, but there has been the same steady growth and development that has been characteristic of this section in the past—the growth is a permanent one, based as it is almost wholly on agriculture, for no matter what some enthusiastic boosters may say to the contrary, Cache county depends almost entirely upon her agricultural resources for her prosperity.

Crops this year have been hardly up to the average, and yet there is no complaint for they were very good nevertheless.

There were some differences between the factory people and the farmers as to the price of sugar beets last spring, and as a result there was a large acreage diverted from beet raising to the production of other crops and of course some of the crops, such as lucerne, will not be fully reaped until next year, and this occasioned some little falling off in the total production.

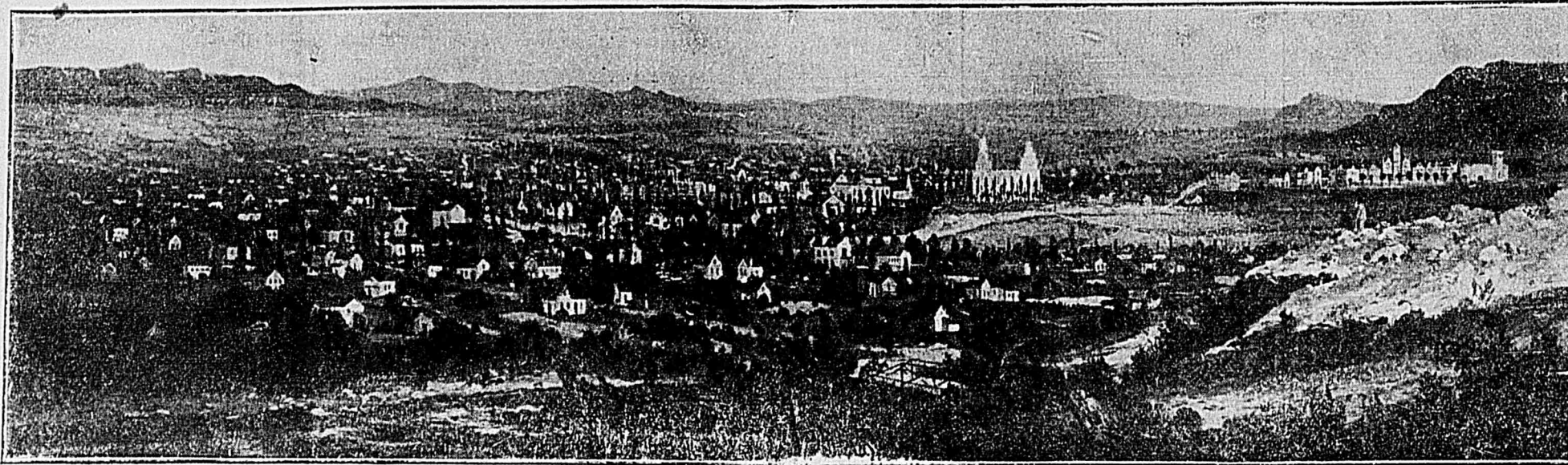
DAIRY ENTERPRISES.

The dairy interests of the county made perhaps the greatest growth, a conservative estimate of the value of the dairy products of Cache in the year 1910 being \$1,200,000, a considerable gain for the year. The increase promises to be larger next year, as the present season has seen the purchase of many herds of fine dairy cattle, and the establishment of another condensed milk factory at Wellsville. It is really a branch of the Cache Valley Condensed Milk factory of Logan, but is equipped independently of the latter and will add considerably to the total dairy output of the county. It was built at a cost of about \$40,000, and will be in operation before this is printed. The condensed milk factory at Logan did a business aggregating half a million dollars this year and the same is true of the factory at Richmond, in addition to which there are several creameries in operation and a host of small producers in the shape of farmers who have separators and market their butter and cream outside of the county.

In the horse-breeding business there has been a very satisfactory advance this year, but the reputation that Cache county horses have acquired has brought buyers here until horses are actually scarce in the county, it being impossible to keep pace with the demand for first class draft animals. Good prices are secured by the horsemen of this section for their product, from \$500 to \$600 a team being quite common for the best grades of animals.

FRUIT INDUSTRY.

One industry in which there has been very satisfactory advance is that of fruit raising. Some years ago many commercial orchards were planted and the prospects were most promising for big returns on the money invested, but it was a new thing and experts were not placed in charge of the farms in many cases, the result being that some of the ventures came near being failures and others discouraged their promoters. But in all this there was experience, and now there is the same optimistic feeling among the orchardists that prevailed in the beginning for they have placed their enterprises on a business basis, and are co-operating in the handling of their fruit. The experts of the Agricultural college say most emphatically that the Utah apple in general and the Cache apple in particular, will, in a very few years, bring the highest price of any apple in the world, for conditions are ideal for the production of the highest flavored and highest colored apple in the world. In all perhaps there were shipped from this county this fall 18,000 boxes of ap-



WIDE-ANGLE VIEW OF LOGAN CITY.

ples, chiefly those of the winter varieties, and they netted the growers from \$1.75 to \$1.85 per box, so already the fruit of this region is quite an important factor in its prosperity.

Of late years there has been a gradual decrease in the amount of grain produced, the farmers having found more profit in the crops requiring intensive cultivation, yet there is still a great amount of wheat produced on the dry farms, which have been made to yield three times what they did a few years ago by the application of scientific methods of cultivation. The outlook for next year is most promising. There is a prospect of the building of an interurban railway that will bring into close communication the greater part of the county, which will work wonders in its development. The inquiries of the homeseeker are becoming more numerous and the indications are that many of the desirable class of citizens will establish themselves here next year.

LOGAN, THE COUNTY SEAT.

Logan is of course the center of all these activities, and in a general way reflects the progress of the county, so that what may be said of one can be applied to the other, but in Logan this year there has been a more rapid movement forward than for some years—more has been accomplished. Logan has of course her schools and colleges of which she is justly proud, and this season has seen remarkable growth in them. There was a feeling of pessimism after the changes made by the Church at the Brigham Young college, and many were inclined to "use the hammer," but time has shown that the changes were not at all what some people supposed they were, and a more hopeful feeling has taken the place of the old pessimism. The attendance has increased at the college almost beyond belief, and there is now a determination to make it the finest school of its kind in the intermountain region. At the Agricultural college there has been a splendid growth, and every year sees its work becoming more popular and the attendance heavier. So, looking at her educational resources, Logan has cause for pride and satisfaction in the record of 1910.

CIVIC IMPROVEMENTS.

The year has demonstrated that the street railway, about which so many third ones had fears, is a paying proposition, which means extensions for next year. A first class sewer system, under construction for more than a year and a half, has been completed, and this will add greatly to the de-

stirability of the city as a place of residence. There have been several nice business blocks erected within the business district and more homes have been built this year than for some years past. Farmers who have amassed a competence on their places in surrounding counties and states have sought this city as a desirable spot in which to spend their declining years, and have erected many fine new homes in all parts of the city; in fact, the greater part of the city's growth in recent years has been made in this way. The city and county have been advertised this year as never before, thanks to the Boosters' club, an organization of which the city is proud—one that is working for the material advancement of the county as well as the city and which is accomplishing wonders.

The new federal building, costing approximately \$75,000, has been completed

and will be occupied as soon as the rush of the holiday trade gives the postoffice officials time to make the transfer; there have been provided better fire-fighting facilities for the city, a better and larger supply of water is being arranged for, notwithstanding the fact that Logan now has the best and purest supply of water of any city in the state.

So with all these advantages, and these accomplishments for the past year, Logan looks forward to the new year with hope and pride. It holds out open arms to all those who desire the peace of country life with a reasonable portion of the benefits of metropolitan existence, and to those who are willing to labor for a competence, for no other part of this good country holds out greater inducements to the honest husbandman than do Logan and Cache county.

Twenty-Seven Canneries Handle Record Output This Year

Capital invested in Utah canneries, \$700,000; an increase of \$50,000 over the figure for 1909.

Total output for season of 1910, was \$700,000; an increase of 10 and 15 per cent over 1909.

Utah grows tomatoes unsurpassed by those grown in any other state.

Movement to extend varieties of canned goods, with a new feature in the shape of pork and beans.

Competition very sharp, as there is no trust.

A total payroll of nearly \$150,000, while amount paid out to farmers was twice that.

General increases in equipment and facilities with which to do business.

WITH 27 canneries in this state, the industry has become one of the most important of the many now being maintained in Utah. From the nature of things, the factories are to be found at central points along the railway lines, extending from Provo on the south to Brigham City on the north, where shipping facilities are the best and communica-

tion with large commercial centers the readiest. The canneries are located as follows: Provo—Garden City Canning company, two plants; Springville, Spanish Fork, Murray, Woods Cross, Kayville, Layton, Clearfield, Syracuse, Morgan City, Brigham City (two plants, viz: Brigham City Canning company and the Rocky Mountain Canning company), Ogden (Banner Canning company), Salt Lake Valley Canning company, Utah Canning company,

Ogden Canning company, Wasatch Orchard Canning company; Roy—Wm. Cratty & Sons Star Canning company, and Wright-Whittier Canning company; North Ogden Canning company and Utah Sanitary Fruit Canning company; Plain City, Riverdale, Uintah (Weber county), West Weber.

There was a factory at Willard, but it burned down nine months ago. However, its place in the numerical list is taken by the new canning establishment at Murray. The majority of these factories pack tomatoes only, though there are numbers that are branching out into fruits and other varieties of vegetables. The establishment at Morgan City packs peas only, and if the general consuming public only knew how good these peas are there would be a more extended call. The Woods Cross and Wasatch Orchard Canning companies have branched out also into putting up a line article of asparagus which is in steady demand from the dining car service as well as restaurants. Three factories are canning peas, in addition to tomatoes.

But the industry is principally handling tomatoes which are shipped as far east as Chicago and north into Idaho and Montana. For obvious reasons Utah vegetables and fruit products do not find a ready market on the Pacific coast.

The experience of the canning men goes amply to show that Utah tomatoes "cannot be beat." The soil of this state and the climate are particularly adapted to successful cultivation of the tomato. In the eastern states where so much moisture obtains, the vegetable does not attain to the large size and rich color so characteristic of the Utah article. This, of course, makes an extra fine canning product.

The yellow tomato, however, is not counted in, as this is fit only for preserving; not for canning. Ketchup is put up by four or five factories, an excellent article worthy of a circulation that ought to cut out the ketchup made in other states. One who buys the Utah relish knows he is getting the genuine article. Then there are several factories going into the pork and bean business, thus running in opposition to eastern manufacturers. When the excellent character of Utah beans is considered, and pork too, there is no reason why the Utah canned combination should not give the eastern made goods "a run for their money."

BIG INCOME FOR FARMERS.

From the nature of things, the canning factories can be operated only for two and a half months in the year, viz: from Aug. 15 through September and October. The custom is for the compa-

nies to contract with farmers to raise crops of a size corresponding to the capacity of the various canneries, and in response this past season particularly has fully equaled the expectations of the packers. One Woods Cross grower cleared this season over \$200 per acre on his tomatoes, which is a good deal better than being a clerk in a city store. But packers call attention to the pertinent fact that a man to make money in the canning industry must be well posted in the business. He must know the markets, how to put up his goods right at the right cost, and how to dispose of them. There is no trust in the Utah canning business, and in consequence competition is sharp and keen. It is a case of survival of the fittest, and the fittest do certainly survive and make the money. There is no state organization, and one prominent packer says: "I'm glad of it, because if there was, those of us who know our business best and put up the best goods would have to hold an umbrella over the heads of the poorer and less responsible members of the trade."

Relations with the railroads have been and continue to be pleasant. The managements of the railroads have shown themselves always willing to be accommodating and build spur tracks where it is evident business conditions warrant it. Cans are not manufactured here; it would not pay, as the consumption is not sufficient to warrant any attempt to compete with the big manufacturing establishments in the east, which can lay down goods as cheaply here as could be expected. Of the packs put up in Utah of a season, probably three-quarters are shipped out of the state, thus bringing considerable money back here.

The amount of capital invested in the Utah canning industry is estimated at \$700,000, which also represents the value of plant and equipment. This is an increase of say \$50,000 over the capital and valuations of 1909.

ESTIMATED OUTPUT.

The total output for the recent season is put at 700,000 cases, most of which, of course, were packed in Utah. There was an increase of 10 to 15 per cent over the output for 1909. The number of employees will run from 25 to 100 for each factory, a slight increase. The total payroll should run up to \$125,000 to \$150,000 for the season. The amounts paid out to farmers for their products will amount to twice these figures, or \$250,000 to \$300,000; an increase of 15 per cent over the record for 1909. The factories are expending each year more money for improvements in better machinery and improved equipment, for handling generally, and the Woods

Cross Canning Co. alone expended this season \$2,000 in this way, one factory being sanitary improvements. This last was made of prime importance this year, on account of the of the Utah canning factories to say that they have showed themselves strictly up to standard requirements as a general proposition, while only a few factories were shown considerably above the standard by the inspectors of the state officers. The Woods Cross company, for instance, has invited the officers and visitors from Salt Lake to walk in at any time without previous notification, and see for themselves. In fact, since agitation in the matter of pure food has been carried on over the walk in at any time without previous notification, the Utah canning people have successfully striven to make an enviable record in this line. "Cleanliness is next to Godliness" is something that is generally observed.

While it is too early to make any predictions for next season, yet, judging by the results of the season just recently closed, the season for 1911 ought to equal all expectations. Prices for the past season remained practically the same as the year previous, and there does not seem to be any competition. Sales are entirely to jobbers and wholesalers, not a few cents "get in on the ground floor" of whom tracing in the spring for so many hundred or thousand cases for fall delivery. The jobber bottom figures, say \$1.60 per case of 24 cans. Later, the figure rises to \$1.70, and at the season, higher yet, so that it pays to get in on the ground floor.

THE DOMESTIC SILK-WORM.

A peculiar fact about the silk-worm is that it is actually a domesticated insect. Neither the animals nor the worms of the barnyard, remote as they are from the wild types, need so little restraint as the domesticated ones, which, prodigiously in their growth, it is, has never been able to meet the world's demand for its spun product. As a matter of fact, the silk-worm has been so domesticated through the ages that it would become extinct now were it not for the aid of man. Born into slavery, the caterpillar crawls contentedly over the narrow territory of their feeding-trays, and, though the moths have wings, they have lost all desire to fly.

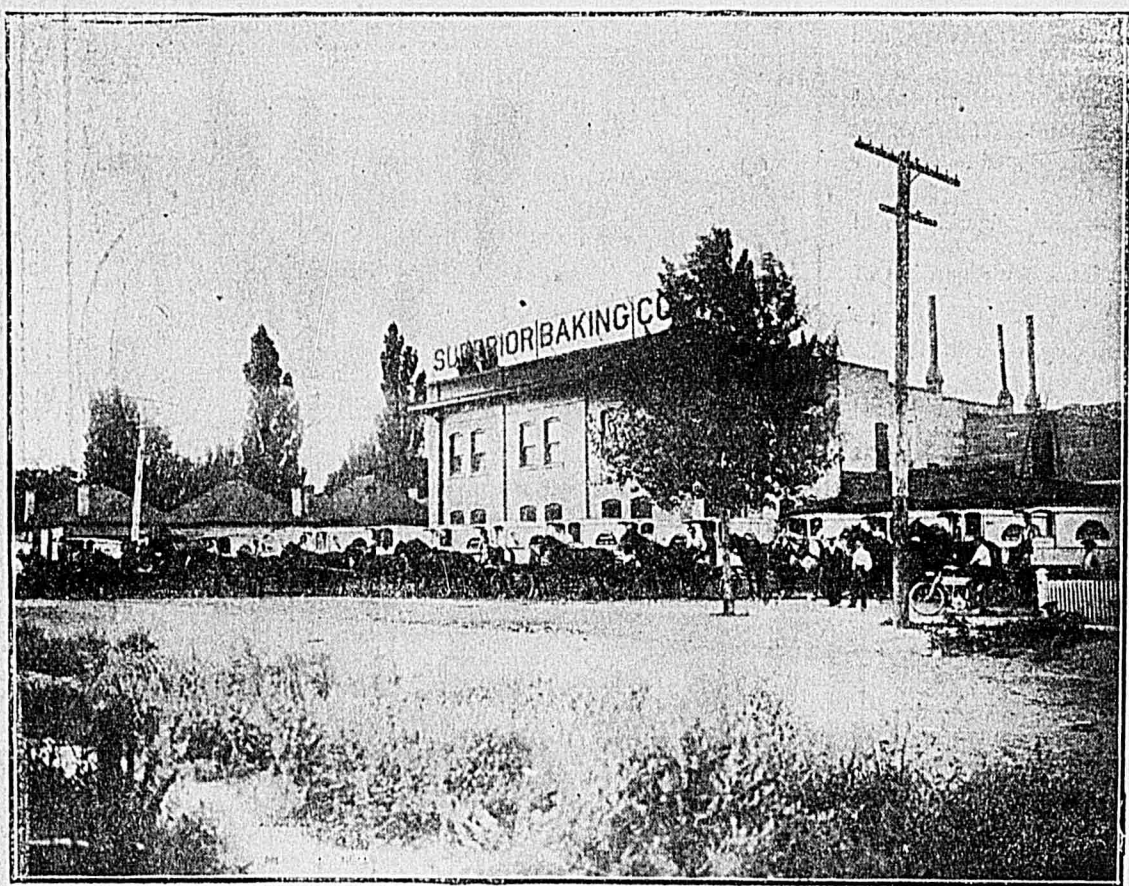
This slavery began in China more than 4,500 years ago. The Chinese give this credit for introducing silk-worm culture to Siling, the wife of the Emperor Han, and fix the date at 2,500 B. C. Forty years later the Chinese were cultivating the white mulberry tree to provide the worms with their favorite food, having a start of Europe by a little more than 2,000 years. For the silk-worm seems to have been unknown in the west until A. D. 550, when some of the eggs were brought from China to the Empire by the Roman merchant, who, from a where Aristotle, in the earliest Greek mention of the insect, says that "Pamphile, daughter of Ptolemy, is reported to have first woven it." Cos probably got its name from the Chinese, through the Persians and Phoenicians.

Nevertheless, all the world's silk does not come from the domesticated insect. Not a little of the supply is "wild silk." This is the product of various insects belonging to the larger family of Saturniidae. Chief among them industrially is the Indian moth called Antheraea mylitta, the source of Tussah silk—Harpers.

RUBY GLASS.

Genuine ruby glass is very expensive because it is prepared with gold. It owes its color to the presence throughout a mass of particles of gold too small to be seen with the microscope. Only the ultra-microscope visible objects perceptible by means of their diffraction of light can show the existence of these minute particles. With the ordinary microscope the glass appears as a uniform transparent mass, but the ultra-microscope shows that it is filled with particles of light resembling stars on a black background. These points indicate the presence of the particles of gold to which the color of the glass is due—Harpers.

WHERE SANITATION RULES



The Home of the Superior Baking Co.

Showing the Big Working Force of Horses and White Delivery Wagons.

The Superior Baking Company was established in June, 1907, and from the very date of its inception has enjoyed a large and constantly increasing trade, in fact during the 3 years of its existence the business has doubled each year.

This bakery is located at 323 Denver street where a large new brick building embracing many thousand square feet of floor space is utilized in the manufacture of bread and pastry. The plant is equipped throughout with all the very latest and most improved forms of machinery and devices known to the bread making industry of today, while every precaution is taken to preserve the utmost

cleanliness of all products. The bakery has five of the best ovens made, they having capacity of over thirty thousand loaves of bread per day, while the mixing, weighing and molding machinery has a capacity of sixty five thousand loaves daily. From forty to fifty workmen are employed the year around, and eighteen wagons are constantly kept on the go in the city supplying the trade. The Superior Baking Company do both a wholesale and a retail business and the field covered by them in the sale of their products extends over the city of Salt Lake and the States of Utah, Nevada, Wyoming and Idaho and the trade therein is cared for through direct

this company is sold under the brands correspondence. The bread made by Cream Dandy and the original Butter-Nut and all in the purchasing of bread bearing these brands can be assured that they are getting the very best that can be obtained. In addition to the making of bread a specialty is made of all kinds of fancy pastries. The members of the firm are Frank Erath and Mitval Martinov, both of whom are gentlemen thoroughly versed in this line, and that the fact they have made in the short space of 3 years the largest, most sanitary and most complete bakery in the west shows in a marked degree their progressiveness and the reputation that they have attained.

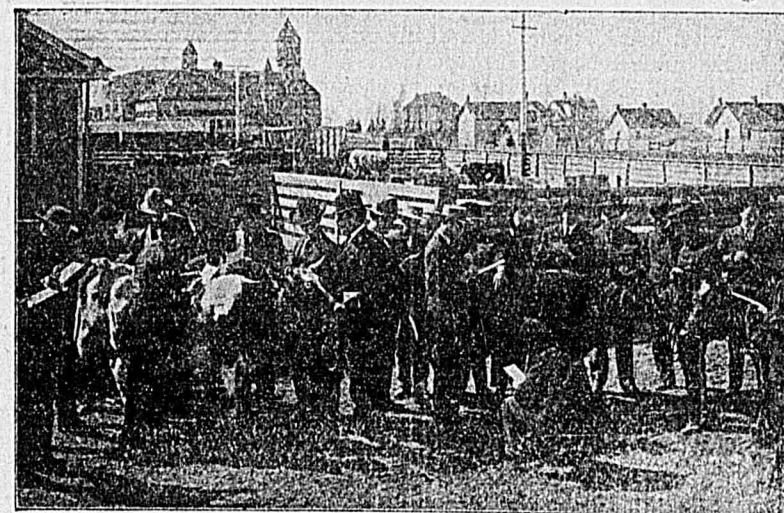
The Utah Agricultural College

Logan, Utah.

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Efficient,
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Work,
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By Enough
Theory.



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Uncle Sam's Vast Public Domains are Annually taking a large number of sturdy young Western Men into the service.



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Why not study Forestry? For those who enjoy mountain life and roughing it there is no other service equal to this work. It is both pleasant and profitable.

For further information write for circular. Address: President's Office,

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